LAKELAND

USER MANUAL

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Lakeland
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REMOSKA® ELECTRIC COOKER

Model: Standard 2511 & Grand 7669

Helpline No: 015394 88100

INTRODUCTION

Thank you for choosing the Remoska®. This compact, thrifty electric cooker has become a firm favourite with Lakeland customers since its introduction from the Czech Republic. It cooks better than an oven, using a fraction of the electricity and accomplishing a huge variety of dishes, from baked potatoes to roast chicken, casseroles to pies, cakes and scones. A tasty selection of recipes is included in this booklet to help you get acquainted with your new Standard or Grand Remoska. Please take a few moments to read these instructions before using it for the first time, and keep them in a safe place for future reference.

FEATURES

1. Stainless steel lid with element
2. Glass window
3. Lid rest
4. Handle
5. On/off switch
6. Teflon® non-stick deep cooking pan
7. Pan stand

Capacity: Standard 2 litre, Grand 4 litre

Operating voltage: 230-240V~50Hz
Power: Standard 470W, Grand 650W

You might like to know that a range of Remoska accessories including spare cooking pans, shallow pans, cooking racks and a recipe book is available from **www.lakeland.co.uk**

IMPORTANT SAFEGUARDS

When using your Remoska, please follow these basic safety precautions.

1. Please read all instructions before using.

2. Make sure your electricity supply matches the voltage shown on the appliance.

3. This Remoska is for household use only. It is not suitable for commercial use, or for use outdoors. The Remoska must only be used for its intended purpose.

4. Place the Remoska on a level, dry surface. Do not let the power cord touch any hot surfaces or hang over the edge of your worktop, where a child could grab it.

5. Do not place the Remoska on or near a hot gas or electric burner, or in or near a heated oven.

6. The Remoska will get extremely hot during use. Do not touch the hot lid or cooking pan; always use the handle and wear oven gloves.

7. The lid rest should not be used as a handle as it gets very hot during cooking.

8. Remember that the lid contains the cooking element so, when removing the lid, place it upside down away from you, or on a slightly raised wire rack.

9. As soon as you have finished cooking, switch off and unplug the Remoska, remove the lid, place it upside down and leave to cool.

10. Under no circumstances should the screws in the lid be loosened or the lid be taken apart.

11. Always switch off and unplug the Remoska after cooking, when not in use and before cleaning. Let the Remoska cool down before cleaning.

12. To prevent electric shock, never immerse the Remoska lid in water or any other liquid. Never run the lid under the tap. Do not let the power cord or plug get wet.

13. Using accessories that are not recommended by the manufacturer may cause fire, electric shock or injury. Visit **www.lakeland.co.uk** for the full range of Remoska accessories.

14. The Remoska is not intended for use by children or infirm people unless they have been adequately supervised by a responsible person to ensure they can use it safely. Children should be supervised to ensure they do not play with the Remoska. It must not be left unattended during use.

15. Do not use the Remoska if the power cord or plug show any signs of damage, or if the appliance is dropped, damaged or working incorrectly. Call the helpline on 015394 88100 to arrange a repair or replacement. Never try to repair the Remoska yourself as this may cause electric shock.

BEFORE USING FOR THE FIRST TIME

1. Carefully unpack the Remoska and remove any packaging.

2. Wash the cooking pan in warm, soapy water, or place in the dishwasher. Rinse and dry thoroughly. Never use abrasive cleaners or scourers as they will damage the pan.

3. Wipe the lid with a damp cloth, then dry thoroughly. It must never be immersed in water or run under the tap.

USING YOUR REMOSKA

This traditional Czech-made cooker fits extremely well into today's lifestyles as it makes a variety of delicious, one-pot meals whilst being economical on electricity. Once your ingredients have been added to the cooking pan and the Remoska is switched on, it needs little attention, leaving you free to get on with other things.

The stainless steel lid is the source of the heat. The glass window lets you view food as it cooks, without needing to lift the lid, so preventing heat and moisture from escaping. Steam is released via two valves in the lid. The Remoska is extremely easy to operate as all that regulates the heat is the on/off switch.

1. Prepare your ingredients and place them inside the cooking pan. Put on the lid.

2. Plug the Remoska into the mains socket and press the on/off switch on the handle to turn it on. The switch will light up to show the Remoska is heating.

3. When your meal is ready, turn off the Remoska by pressing the on/off switch. Unplug the cooker and remove the lid carefully. Please take care as it will be extremely hot. Leave the lid and cooking pan to cool completely before cleaning. See CARE AND CLEANING.

PLEASE NOTE: never heat the empty cooking pan unless you need to warm up any oil required in a recipe. Everything is cooked from cold and it really does work.

HELPFUL HINTS

The perfect roast dinner

- By far the easiest introduction to Remoska cooking is to roast some chicken legs on a bed of sliced potatoes, onion and carrot. For the Standard, thickly slice 4 large potatoes, cut 1 large onion into quarters, and peel and halve 4 large carrots. Place the vegetables into the Remoska and top with 4 whole chicken legs. Season and drizzle with oil; no liquid is needed as the vegetables will absorb plenty of meaty juices from the chicken. Replace the lid and cook for 1 to 1½ hours, or until the chicken is thoroughly cooked. This complete roast dinner will serve 4 people; for the Grand Remoska, increase the ingredients accordingly.

- The Remoska makes wonderfully succulent roast chicken and leg of lamb. To keep all the juices in we recommend placing the meat in a roasting bag (available from **www.lakeland.co.uk**). The Standard Remoska will take a whole small chicken, whilst the Grand offers enough space to tuck potatoes, carrots and onions around the meat as it roasts.

- For golden, crispy roast potatoes, parboil first, drain and return to the saucepan. Sprinkle with a little semolina, then shake the potatoes in the pan. Place them in the Remoska, drizzle with oil and leave to cook for 45 minutes to 1 hour, depending on the potatoes' size.

BAKING BREAD AND CAKES

- You'll notice that the edges will brown much quicker than the centre when baking cakes and bread. It's a good idea to use a foil plate the same diameter as the cooking pan, cutting a hole in the centre of the plate and placing it over the cake or loaf halfway through cooking.
- The Grand Remoska is large enough to fit a 2lb loaf tin if you wish to bake a traditional-shaped loaf.
- Pre-prepared bread and cake mixes turn out perfectly in the Remoska.
- The Remoska is a mini oven, which means that sponge puddings, rice puddings and sponge cakes can be cooked in an ovenproof dish or baking tin that fits inside the Remoska pan.

GENERAL TIPS

- Ready meals in foil dishes can be placed straight into the Remoska. Pizzas can also be cooked from frozen or fresh.
- To protect the Teflon pan from scratching we recommend lining it with Magic Non-Stick Liner, cut to size (available from **www.lakeland.co.uk**).
- Almost all the recipes in this booklet are suitable for both the Standard and the Grand Remoska. A bumper book of 200 recipes, Remoska Cooking, is also available from **www.lakeland.co.uk** together with a full range of Remoska accessories.
- Although the deep cooking pan which comes with the Remoska will cook all the recipes, shallow pans are also available from Lakeland. These prove very practical when making toasted sandwiches, poaching small fillets of fish, reheating 'plate' pies and making many of the recipes in the Remoska Cooking book.

CARE AND CLEANING

1. Switch off and unplug the Remoska. Let the lid and cooking pan cool completely before cleaning.

2. Wash the non-stick pan in warm, soapy water. Any baked-on food will come away quickly and easily in warm water thanks to the Teflon coating, but the pan may be placed in the dishwasher if you prefer.

3. Wipe the cooled lid with a soft, damp cloth, then dry thoroughly. Never immerse in water or run under the tap. Please do not use abrasive cleaners or scourers as they will damage the Remoska.

RECIPES

BAKED POTATOES WITH SAVOURY FILLINGS

	Standard Serves 4	Grand Serves 8
Large potatoes, washed	4	8
Oil, as needed		

Cheese filling

	Standard Serves 4	Grand Serves 8
Egg yolks	2	4
Butter	50g/2oz	100g/4oz
Milk	50ml/2fl oz	100ml/4fl oz
Cheddar cheese, grated	2 tbsp	4 tbsp
Fresh parsley, chopped	2 tbsp	4 tbsp
Salt and cayenne pepper		

Egg & mushroom filling

	Standard Serves 4	Grand Serves 8
Onion, very finely chopped	1	2
Garlic clove, crushed	1	2
Mushrooms, finely chopped	100g/4oz	225g/8oz
Butter	25g/1oz	50g/2oz
Hard-boiled eggs, finely chopped	2	4
Milk	3-4 tbsp	6-8 tbsp
Lemon juice	1 tbsp	2 tbsp
Salt and black pepper		
Cheese, grated	if desired	if desired

Method

1. Wash and lightly oil the potatoes. Place in the Remoska and cook for 1 to 1½ hours, depending on their size.

For the cheese filling

1. Mix together the egg yolks, butter, milk, cheese and parsley. Season to taste with salt and cayenne pepper.

2. When the potatoes are cooked, slice them in half lengthways. Scoop out the potato, leaving the jacket ½cm (¼") thick. Mash the cooked potato into the cheese mixture.

3. Scoop the mixture into the jackets and return the filled potatoes to the Remoska. Cook for a further 15 to 20 minutes.

For the egg & mushroom filling

1. In a frypan, lightly fry the chopped onion, garlic and mushrooms in the butter for about 5 minutes. Remove from the heat and mix in the eggs, milk and lemon juice. Season.

2. When the potatoes are cooked, slice them in half lengthways. Scoop out the potato, leaving the jacket ½cm (¼") thick. Mash the cooked potato into the egg mixture.

3. Scoop the mixture into the jackets, sprinkling with a little grated cheese if desired, and return the filled potatoes to the Remoska. Cook for a further 15 to 20 minutes.

Cooking times are the same for Standard and Grand.

PEPPERS STUFFED WITH COUSCOUS & PANCETTA

	Standard Serves 4	Grand Serves 6-8
Red peppers	4 large	6-8 large
Couscous	120g	240g
Pancetta or streaky bacon, finely chopped	100g/4oz	175g/6oz
Mushrooms, finely chopped	100g/4oz	175g/6oz
Butter		

Method

1. Cut the tops off the peppers, removing most of the stalk, and set aside for later.

2. Deseed the peppers and cut a thin slice off the bottom of each so they stand upright.

3. Make up the couscous according to the packet instructions and set aside.

4. In a frypan, dry-fry the pancetta or bacon until crisp. Mix together the couscous, pancetta or bacon and mushrooms. Stuff each pepper with the mixture.

5. Place the peppers in the Remoska, dot with butter and replace the pepper tops. Cook for around 40 to 50 minutes, until tender.

Cooking times are the same for Standard and Grand.

Please note: the peppers must be no deeper than 7cm (2½") to fit inside the Remoska.

ROAST LEG OF LAMB

	Standard Serves 4-5	Grand Serves 6-8
Leg of lamb	1kg/2lb	1.5kg/3lb
Butter, melted	25g/1oz	50g/2oz
Fresh rosemary	1 sprig	2 sprigs
Garlic clove, sliced in slivers	1	2
Salt and black pepper		
Potatoes	500g/1lb	1kg/2lb
Roasting bag or foil		

Method

1. Trim any surplus fat from the lamb and lightly brush with melted butter.

2. Cut a number of slits in the surface of the meat with the tip of a knife and insert the rosemary and garlic slivers.

3. Season the lamb and place in the roasting bag or wrap well in foil. Place in the Remoska and surround with small-sized potatoes. Roast for around 1 to 1½ hours in the Standard, or 1½ to 2 hours in the Grand.

4. Carefully open the roasting bag or foil and drain off the stock. Leave the lamb to rest before serving.

LEMON CHICKEN ON A BED OF ROASTED VEGETABLES

	Standard Serves 4	Grand Serves 8
Chicken breasts, skinless	4	8
Garlic clove	1	2
Sea salt		
Lemon, zest and juice	½	1
Root ginger, grated	1cm (½")	2cm (1")
Groundnut oil	1 tbsp	2 tbsp
Potatoes, quartered	500g/1lb	1kg/2lb
Onion, chopped	1	2
Carrot, sliced	1	2
Sweet potato, peeled, sliced	1	2
Leek, sliced	½	1
Oil	1 tbsp	2 tbsp
Salt and black pepper		

Method

1. Place the chicken pieces in a flat dish. Mash together the garlic and salt to a paste. Mix this with the lemon zest and juice, ginger and groundnut oil. Coat the chicken pieces and leave to marinate for at least 30 minutes.

2. Place the prepared potatoes, onion, carrot, sweet potato and leek in the Remoska. Sprinkle with oil and season to taste. Cook for 30 minutes.

3. Place the chicken pieces on top of the vegetables and pour the marinade over. Cook for around 35 to 45 minutes or until the chicken is tender and thoroughly cooked.

Cooking times are the same for Standard and Grand.

SAVOURY MINCE WITH GARLIC BREAD

	Standard Serves 4	Grand Serves 6-8
Minced beef	500g/1lb	700g/1½lb
Olive oil	1 tbsp	2 tbsp
Onion, finely chopped	1 large	2 large
Garlic clove, crushed	1	2
Salt and black pepper		
Ready-made herb and tomato pasta sauce	500g	750g
French bread	6 slices	8-10 slices
Garlic butter	50g/2oz	100g/4oz
Cheese, grated	as required	as required

Method

1. Heat a large, non-stick frypan until very hot and brown the mince in two or three batches. When browned, transfer the mince to the Remoska.

2. Heat the oil in the frypan, add the onion and garlic and cook until soft and golden brown. Season lightly.

3. Pour the pasta sauce into the frypan. Mix to combine, then pour over the mince and stir. Cook for around 30 minutes or until the mince is tender.

4. Meanwhile, prepare the garlic bread by spreading each slice of bread generously with garlic butter and sprinkling with grated cheese.

5. Place the bread on top of the cooked mince. Cook until the cheese is melted and golden brown.

Cooking times are the same for Standard and Grand.

SAUSAGE & NEW POTATO BAKE

	Standard Serves 4	Grand Serves 8
Sausages	500g/1lb	1kg/2lb
New potatoes	700g/1½lb	1.5kg/3lb
Red onion, roughly chopped	1	2
White onion, roughly chopped	2	3
Olive oil	2 tsp	1 tbsp
Black pepper		
Cheddar cheese, grated	100g/4oz	200g/7oz

Method

1. Cut each sausage into three and thickly slice the potatoes. Mix with the onions and oil.

2. Lightly season with black pepper (the sausages will add their own seasoning). Place in the Remoska and cook for around 45 minutes to 1 hour, stirring once or twice.

3. Finally, sprinkle on the cheese, replace the lid, switch off the Remoska and leave for a few minutes until the cheese has melted. Serve immediately.

Cooking times are the same for Standard and Grand.

COD WITH CRUNCHY TOPPING

	Standard Serves 4	Grand Serves 8
Cod pieces, skinned	4 x 125g/5oz	8 x 125g/5oz
Tomatoes, sliced	2	4
Wholemeal breadcrumbs	50g/2oz	100g/4oz
Fresh parsley, chopped	2 tbsp	3 tbsp
Lemon, zest and juice	½	1
Oil	1 tsp	1 tbsp
Salt and black pepper		

Method

1. Arrange the cod in the Remoska. Cover with the tomatoes.

2. Mix together the breadcrumbs, parsley, lemon zest and juice, oil and seasoning. Spoon the crumb mixture evenly over the fish and cook for around 25 to 35 minutes, until the fish is cooked and the topping crispy.

Cooking times are the same for Standard and Grand.

BAKED HALIBUT

	Standard Serves 3	Grand Serves 6
Butter, melted	1 tbsp	2 tbsp
Halibut fillets	3	6
Onion, sliced	1 medium	2 medium
Fresh parsley, chopped	4 tbsp	6 tbsp
Tomato juice	250ml/8fl oz	450ml/15fl oz
Salt and black pepper		

Method

1. Brush the Remoska pan with melted butter and add the fish.

2. Arrange the onion slices on top and sprinkle with half the parsley.

3. Pour on the tomato juice. Season well and cook for around 30 minutes or until the halibut is cooked. Sprinkle with the remaining fresh parsley and serve hot.

Cooking times are the same for Standard and Grand.

PASTA BAKE WITH PRAWNS & TUNA

	Standard Serves 4-6	Grand Serves 6-8
Olive oil	1 tbsp	2 tbsp
Spring onions, finely sliced	1 bunch	2 bunches
Chestnut mushrooms, sliced	175g/6oz	250g/9oz
Penne pasta	125g/5oz	250g/9oz
Cornflour	2 tbsp	3 tbsp
Milk	450ml/15fl oz	600ml/20fl oz
Salt and black pepper		
Nutmeg, freshly grated		
Tinned tuna	2 x 175g	3 x 175g
Prawns, cooked	225g/8oz	400g/14oz
Fresh white breadcrumbs	50g/2oz	100g/4oz
Cheddar cheese, grated	100g/4oz	175g/6oz

Method

1. Put the oil, spring onions and mushrooms in the Remoska and cook for around 15 minutes.

2. Cook the pasta according to the packet instructions and drain.

3. Mix the cornflour with a little of the milk until smooth. In a saucepan, heat the remaining milk and stir in the cornflour mixture, then bring slowly to the boil, stirring until thickened into a smooth white sauce. Season with salt, black pepper and freshly grated nutmeg.

4. Add the cooked pasta, white sauce, drained tuna and cooked prawns to the Remoska. Stir lightly to combine.

5. Sprinkle the breadcrumbs and cheese on top and cook for around 25 to 30 minutes, until the topping is golden brown. Serve hot.

Cooking times are the same for Standard and Grand.

SALMON & ASPARAGUS IN PASTRY

	Standard Serves 2	Grand Serves 4
Fresh asparagus	175g/6oz	350g/12oz
Salmon fillets	2 x 125g/5oz	4 x 125g/5oz
Lemon, juiced	1	2
Salt and black pepper		
Puff pastry, frozen or fresh	350g/12oz	500g/1lb
Egg, beaten	1	1

Method

1. Clean and trim the asparagus. Simmer in a saucepan for 5 minutes and leave to cool.

2. Split each salmon fillet in half lengthways. Pour the lemon juice over the fish and lightly season.

3. Roll out the puff pastry into 15cm x 12cm (6" x 5") rectangles; you will need 2 for the Standard and 4 for the Grand. Place half of the salmon fillet on the pastry, then some of the asparagus, and sandwich with the other half of the fillet.

4. Lightly dampen the edges of the pastry and fold over to make a parcel. Brush with beaten egg, lightly score the top of the parcel and cook in the Remoska for around 20 to 30 minutes, or until the pastry is risen and pale gold.

Cooking times are the same for Standard and Grand.

RICE PILAF

	For the Grand only Serves 8
Butter	75g/3oz
Onion, finely chopped	1 large
Long-grain rice	350g/12oz
Beef or chicken stock, warm	700ml/1¼ pints
Cinnamon, ground	½ tsp
Allspice, ground	¼ tsp
Cloves, ground	¼ tsp
Salt and black pepper	
Pine nuts, pistachios and flaked almonds, mixed	75g/3oz
Currants	50g/2oz

Method

1. Heat half the butter in the Remoska and cook the onion until soft.

2. Add the rice, stirring well to coat, and cook for 5 minutes. Add the warm stock, cinnamon, allspice and cloves. Season, bearing in mind that the stock may already be seasoned. Cook for around 20 minutes or until all the liquid has been absorbed.

3. Meanwhile, in a saucepan, sauté the mixed nuts and currants in the remaining butter. Mix into the rice. Serve with lamb or a main dish of your choice.

TIP: mix any leftovers with plain yoghurt and mayonnaise to make a delicious salad.

AMERICAN-STYLE ONE-CRUST BERRY PIE

	Standard Serves 4	Grand Serves 8
Shortcrust pastry, fresh or frozen	300g/10oz	400g/14oz
Egg yolk	1	1
Semolina	1 tbsp	2 tbsp
Fresh strawberries, raspberries and blueberries, mixed	500g/1lb	700g/1½lb
Caster sugar	75g/3oz	100g/4oz
Egg white	1	1
Granulated sugar	2 tbsp	3 tbsp
Magic Non-Stick Liner		

TIP: bake this pie in a shallow Remoska pan.

Method

1. Line the base of a shallow Remoska pan with a circle of Magic Non-Stick Liner. Roll the pastry out to a circle somewhat larger than the base of the Remoska pan; don't worry if the edges look a little ragged.

2. Roll the pastry around a rolling pin and transfer to the Remoska. Carefully tuck it in around the base of the pan and press the rest of the pastry up the sides; again, don't worry if it looks uneven.

3. Brush the pastry base with the egg yolk and sprinkle with semolina, to absorb the berry juices. Place the fruit in the centre of the pastry and sprinkle with caster sugar.

4. Turn the pastry sides back over the fruit, leaving the centre open; it will look ragged, which is how it should be. Brush the pastry top with egg white and sprinkle with granulated sugar. Bake for around 35 to 40 minutes or until the crust is golden brown.

Cooking times are the same for Standard and Grand.

SUMMER FRUITS COBBLER

	Standard Serves 4	Grand Serves 6-8
Rhubarb	350g/12oz	700g/1½lb
Sugar, to taste		
Fresh strawberries	225g/8oz	500g/1lb
Fresh raspberries	100g/4oz	250g/9oz
Fresh blueberries	100g/4oz	250g/9oz

Scones

Self-raising flour	350g/12oz	500g/1lb
Baking powder	15g/½oz	20g/¾oz
Sugar	50g/2oz	75g/3oz
Butter or margarine	75g/3oz	100g/4oz
Milk	50ml/2fl oz	75ml/3fl oz

Method

1. Cut the rhubarb into 2.5cm (1") pieces. Add sugar to taste and cook in the Remoska for around 10 to 15 minutes, until soft.

2. Add the berries to the Remoska. Whilst the fruit cooks, make the scones.

For the scones

1. Sieve the flour and baking powder together and add the sugar.

2. Rub in the butter or margarine to a fine crumb mixture. Mix in the milk to make a soft dough. You may need more or less milk, depending on the flour.

3. Roll the dough out on a floured surface to a 2.5cm (1") thickness.

4. Cut out circles of dough with a 5cm (2") cutter. Place them, overlapping, on top of the fruit. Brush with a little milk and cook for around 15 to 20 minutes.

Cooking times are the same for Standard and Grand.

MINCEMEAT TARTS

Standard or Grand
Makes 16-20

Plain flour	175g/6oz
Butter, chilled	125g/5oz
Egg yolk	1
Double cream	1 tbsp
Brandy	1 tbsp
Mincemeat, as required	
Icing sugar, as required	
Small tin foil cases	

Method

1. Lightly rub the sieved flour and chilled butter together until they resemble fine crumbs.

2. Mix together the egg yolk, cream and brandy. Add to the crumb mixture to form a pastry; take care not to over-mix.

3. Chill the dough in the fridge for 1 hour, then roll out thinly. This is best done a small quantity at a time as the pastry is so rich it may be tricky to handle.

4. With a 6cm (2½") cutter, cut out circles of pastry and place in the tin foil cases. Fill each case with 2 teaspoons of your favourite mincemeat.

5. Roll out more pastry and cut smaller circles for the tops. These quantities should make 16 to 20 tarts.

6. Place a number of the tarts in the Remoska and cook for around 10 to 15 minutes, until golden. Remove, cool slightly and dust with icing sugar. Repeat for the remaining tarts.

Cooking times are the same for Standard or Grand.

FRUIT SCONES

	Standard	**Grand**
Plain flour	225g/8oz	450g/15oz
Baking powder	1 tsp	2 tsp
Margarine	50g/2oz	100g/4oz
Sugar	40g/1½oz	75g/3oz
Sultanas	40g/1½oz	75g/3oz
Egg	½	1
Milk	100ml /4fl oz	200ml/7fl oz

Method

1. Sieve together the flour and baking powder. Rub in the margarine. Add the sugar and sultanas.

2. Whisk the egg and milk together. Make a hollow in the flour and pour the liquid in, saving a small amount for brushing the scone tops. Mix lightly and roll out to around 2cm (1") thick.

3. Cut circles of dough with a 6cm (2½") cutter. Brush the scones with the remaining milk/egg mix. Place them in the Remoska and cook for around 15 to 20 minutes until pale gold.

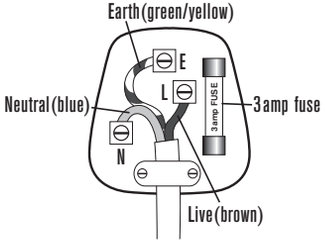
TIP: serve warm, sandwiched with jam and whipped cream.

ELECTRICAL CONNECTIONS
THIS APPLIANCE MUST BE EARTHED

This appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications. If the fitted plug is not suitable for your socket outlets, it should be cut off and carefully disposed of. To avoid an electric shock, do not insert the discarded plug into a socket.

Fitting a new plug

If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown here. The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:



Connect BLUE to Neutral (N)
Connect GREEN & YELLOW to Earth (E)
Connect BROWN to Live (L)
3 amp fuse to be used

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows. The wire which is coloured green and yellow MUST be connected to the terminal which is marked with the letter E (Earth) or coloured green. The wire which is coloured blue MUST be connected to the terminal which is marked with the letter N (Neutral) or coloured black. The wire which is coloured brown MUST be connected to the terminal which is marked with the letter L (Live) or coloured red.

Before refitting the plug cover, check that there are no cut or stray strands of wire inside the plug. Use a 3 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are at all unsure which plug or fuse to use, always refer to a qualified electrician.

Note: after replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EEC Directives: 73/23 EEC (Low Voltage Directive) and 89/336 EEC (EMC Directive).

RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electricals to recycling points set up around the country. Visit **www.recycle-more.co.uk** to find your nearest recycling point.